STOP

Do *not* return the product to the store.

IF YOU NEED HELP, CALL THE MASTER CHEF® HOTLINE

1-855-453-2150

HOURS: 10AM-7PM EST Mon-Fri, Closed Saturday and Sunday

GET HELP FOR:

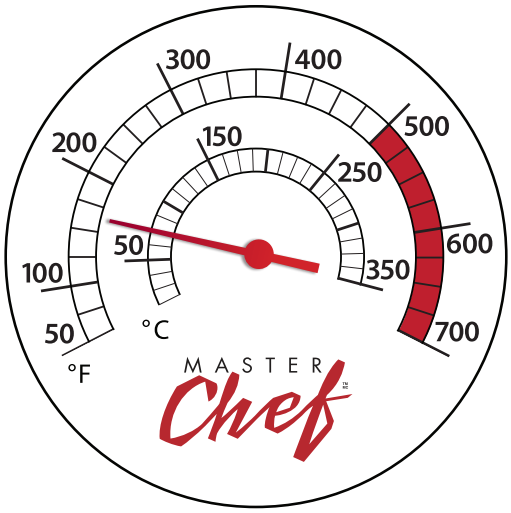
MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING • WARRANTY ASSISTANCE • PRODUCT INFORMATION

TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS MUST BE CLAIMED WITHIN 30 DAYS, OF PURCHASE.

GRILL SAFETY CHECK

For your family's safety, please check the following:

- ☐ READ and UNDERSTAND the owner's manual
- ☐ CHECK that the regulator nipple is centered into the LP tank valve. Do NOT cross thread this connection. Cross threading may result in a fire, or explosion at the tank connection.
- ☐ PERFORM LEAK TEST on all connections as specified in this user manual. Leak Checks should be performed on all new BBQ's even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- ☐ DO NOT position or operate barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows or fencing.
- ☐ INSPECT and CLEAN burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. **Never leave a lit grill unattended.**
- ☐ BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in OFF position, gas is turned off, and the regulator is attached to tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- ☐ AVOID dangerous grease fires by performing regular cleaning and maintenance of interior casting, the grease collection system, flame tamers and cooking grates.
- ☐ Large yellow flames and the smell of gas indicate a blockage in the burner, usually a spider web. Remove the burner and clear the obstruction.
- ☐ CAUTION: IN DIRECT SUN, AND IN OPERATION, YOUR BBQ'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.



SAFETY & CARE MANUAL

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories, or to register your warranty, please visit us on the web at

www.masterchefbbqs.com

⚠ CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

⚠ INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the BBQ at all times.

⚠ WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

⚠ DANGER

1. If you smell Gas:
- **a. Shut off gas to the appliance**
- **b. Extinguish any open flame**
- **c. Open lid**
- **d. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department**

2. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.

3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

THIS BARBECUE IS FOR OUTDOOR USE ONLY

Manual Revision #: 07242014 AT

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,
register your BBQ online at
www.masterchefbbqs.com

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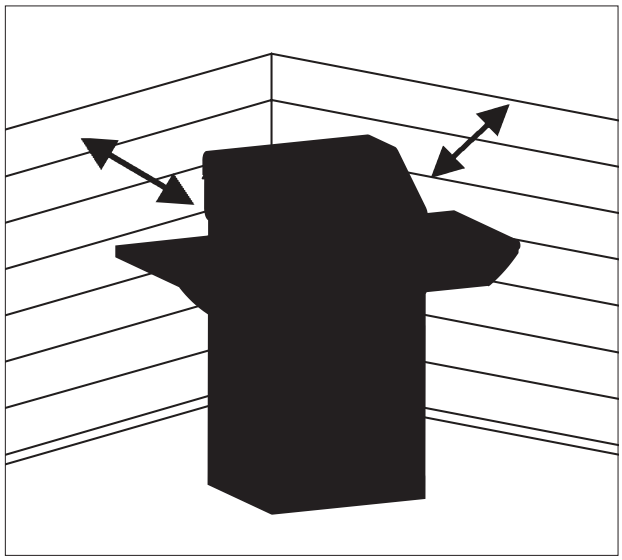
INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ADDITIONAL WARNINGS

Minimum clearance to adjacent combustible materials:
36″ (91.44 cm) from furthest protruding edge on all sides of the barbecue.

- **DO** always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **DO** remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- **DO** use this barbecue outdoors in a well-ventilated area place at least 36″ (91.44 cm) from any dwelling or building.
- **DO** always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.
- **DO** check burner flames regularly.
- **DO NOT** operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** leave your barbecue unattended while in operation.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbecue. Do not place BBQ against a wall or other solid structure.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- **DO NOT** allow children or pets to play anywhere near the barbecue.
- **DO NOT** block holes in sides or back of grill.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- **DO NOT use grill until leak-tested, and a safety check is completed.**



Minimum clearance of 36″ on both sides and rear of the barbecue.

L.P. GAS CYLINDER REQUIREMENTS

DO NOT connect to a propane cylinder exceeding 20 lb (9.1 kg) capacity or use a cylinder with any other type of cylinder valve connection device.

LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S.Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

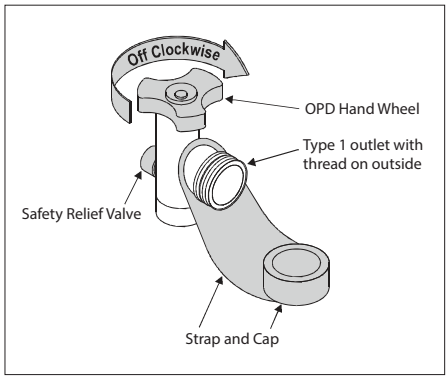
(LP) LIQUID PETROLEUM GAS

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP cylinder requirements:

- Use LP cylinder **only** with these required measurements:
- 12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP cylinder valve must have:



- **Shut-off valve** with a correct cylinder valve output as specified in current standards. ANSI Z21.58b-2012/CSA 1.6b-2012 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device **for vapor withdrawal.**
- A **collar to protect the LP tank shut off valve.**
- A **ring on the bottom** of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

⚠ WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

LP GAS WARNINGS:

- Always turn cylinder valve off when the barbecue is not in use.
- Always handle the tank valve with the utmost care.
- Never connect an unregulated LP gas cylinder to the barbecue
- Always keep the cylinder, in use, securely fastened in an upright position
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, severe injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.

L.P. CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before disconnecting the LP cylinder:

1. Turn "OFF" all control knobs and the LP cylinder valve.
2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cart.
3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.

- **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

⚠ **WARNING**

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

L.P. CYLINDER FILLING

- Use only licensed and experienced dealers.
- **Ensure that the dealer checks and tests the tank for leaks after filling**
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

⚠ **WARNING**

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious Injury, or property damage.

⚠ **CAUTION**

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

SAFETY HOSE AND REGULATOR

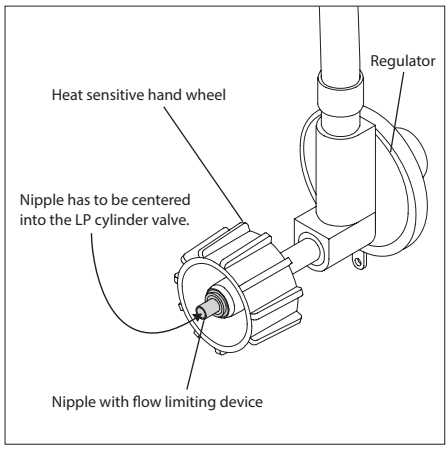
Propane Models:
Your Barbecue is designed to operate on L.P gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Barbecue.

QCC-1 Quick Closing Coupling

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

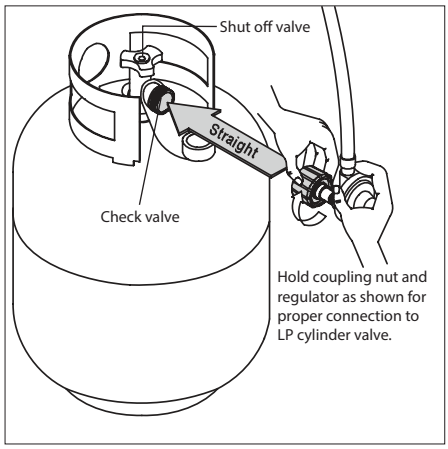
The QCC-1 system incorporates new safety features required by the Canadian Standards Steering Committee.

- Gas will not flow until a positive connection has been made
- A thermal element will shut off the flow of gas between 240 degrees and 300 degrees F.
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.


Regulator
Heat sensitive hand wheel
Nipple has to be centered into the LP cylinder valve.
Nipple with flow limiting device

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the "OFF" position.
3. Turn LP cylinder "OFF" by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.


Shut off valve
Straight
Check valve
Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

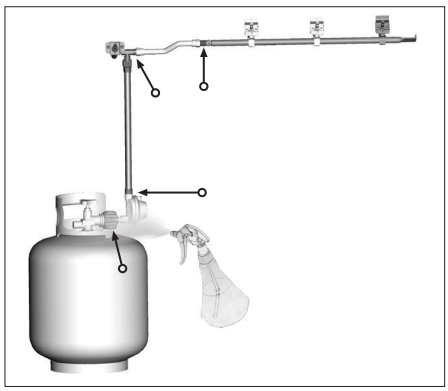
NOTE:
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

LEAK TESTING THE VALVE, HOSE AND REGULATOR ASSEMBLY

1. **Turn all grill control knobs to "OFF".**
2. Ensure that the regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
5. **If "growing" bubbles appear**, there is a leak. Close LP cylinder valve immediately and re-tighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a **Customer Care Agent 1-855-453-2150**.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



LP Cylinder Leak Test For Your Safety

ATTENTION: Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks
- BBQ must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances. During leak test, keep your BBQ away from open flames or sparks.
    - Use a clean paint brush and a 50/50 mild soap and water mixture.
    - Brush soapy solution onto areas indicated by arrows in figure A.

DO NOT USE HOUSEHOLD CLEANING AGENTS:
Damage to gas train components can result.

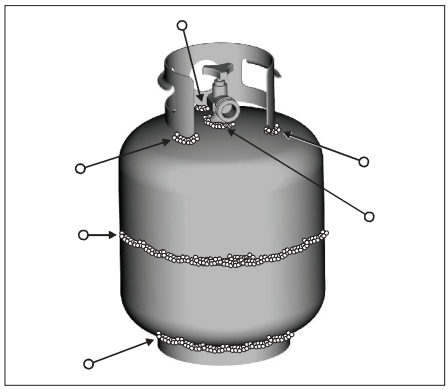


Figure A

⚠ WARNING

If growing bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.

⚠ ATTENTION

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

⚠ WARNING

For all new, at home, natural gas connections please contact a certified gas technician to install your natural gas barbecue.

FOR NATURAL GAS MODELS (if applicable)

All Master Chef® Natural Gas Barbecues come equipped with a 10' or 12' Natural Gas hose with a quick connect socket connection. This will allow you to attach your Barbecue to your residential gas line.

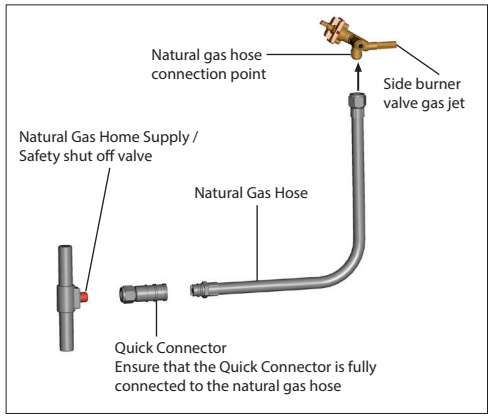
To Connect

1. Push back the sleeve on the Quick Connect socket and insert plug and release the sleeve as shown.

2. Push the two pieces together until the sleeve snaps forward, to lock the plug in the socket.

To Disconnect

1. Push sleeve back and pull the plug out.


Natural gas hose connection point
Side burner valve gas jet
Natural Gas Home Supply / Safety shut off valve
Natural Gas Hose
Quick Connector
Ensure that the Quick Connector is fully connected to the natural gas hose

Testing For Gas Leaks

Before attempting to operate this Grill:

- Always confirm that all burner control knobs are in the "OFF" position.
- Always connect the gas supply hose first, open lid and then open the gas shutoff valve.
    - Always use a brush or spray bottle to apply a 50/50 solution of liquid soap and water to all connection points, to test for gas leaks. Never use a match or open flame for that purpose.
    - Always look for bubbles to appear, as the appearance of bubbles will indicate a gas leak.
    - Always turn off the gas immediately and tighten the connection, if you find that a leak has been detected.
    - Before lighting the grill, always repeat this procedure until no further gas leaks are found.
    - If a leak cannot be stopped, do not attempt to light the grill. Always contact a certified Natural Gas technician for assistance or the **Master Chef® Customer Care Hotline for assistance. 1-855-453-2150.**

NATURAL GAS HOOK-UPS AND WARNINGS

NEW Natural Gas Barbecue

If you are experiencing poor natural gas barbecue performance, including but not limited to low flame, low heat or poor heat distribution, please review the following information:

- Always consult the Rating Label on the back of the barbecue to confirm that it has already been configured to burn natural gas.
- If experiencing performance issues with a brand new barbecue hooked up to an older natural gas home connection, it is possible that the natural gas supply line is not able to supply up to the essential 85,000 BTU's required (depending on the model). Please contact Master Chef® Customer Care for requirements and then consult with your certified natural gas technician.
- All gas supply plumbing must be carried out by a qualified service agency. The Supply connection shall be carried out in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut off valve must be installed between the barbecue and the main supply. **For natural gas, use a 3/8" or 1/2" natural gas supply line capable of an input of up to 85,000 BTU's (depending on the model).**
- **When conducting pressure test always isolate the barbecue from the gas supply piping system** by disconnecting the barbecue and closing its individual manual shutoff valve. **The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).**
- All gas supply plumbing **must be able to supply 7" water column to the barbecue WITH ALL BURNERS IN OPERATION**.

If you are experiencing low heat performance issues, you may have activated the flow limiting feature in your home's natural gas connection. To reset the flow limiting device, follow these steps:

1. Open the lid of your BBQ
2. Ensure that the control knobs are in the OFF/CLOSED position
3. Ensure that the Natural Gas Supply valve is in the OFF/CLOSED position at the Home Connection
4. Disconnect the Natural Gas Supply hose by separating the Quick Connect Assembly at the Home connection
5. Turn all control knobs to the ON/OPEN position (MAX)
6. Reconnect the Natural Gas Supply hose by securing the Quick Connect assembly connection
7. Using your hands only, check all connections to confirm that positive seal has been made
8. Turn the knobs to the OFF/CLOSED position
9. Slowly turn ON the Natural Gas Supply valve to the ON/OPEN position
10. Wait 30 seconds for the gas pressure to stabilize (60 seconds in cold weather)
11. Turn ON/OPEN the selected burner control knob, to the MAX position and wait 3 to 5 seconds
12. Press the Electronic ignition button, or use the match and match holder to ignite the selected burner (BBQ lighter)
13. Repeat steps if not successful on first try.

⚠ WARNING

ALL Master Chef® BBQ's are sold either NATURAL GAS or PROPANE READY and are not convertible from one gas source to another.

OPERATION — LIGHTING INSTRUCTIONS

Lighting the Main Burners:

1. Read instructions before lighting.
2. Open lid before lighting.
3. Turn all control knobs "OFF", and close tank valve.
4. Open tank valve. Wait 5 seconds.
5. Turn desired burner control knob with (ϟ) symbol to "MAX".
6. Press igniter. Repeat if necessary.
7. If ignition does not immediately take place, turn burner control knobs "OFF". Wait 5 minutes before lighting with a match.

⚠ WARNING

Never stand with your head directly over the barbecue when preparing to light the main burners, to prevent possible bodily injury.

⚠ ATTENTION

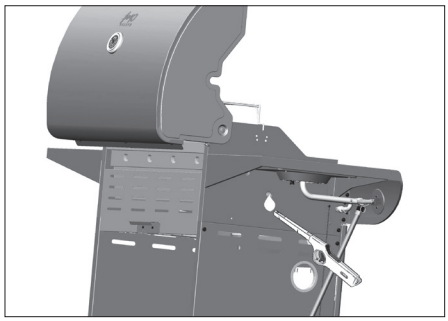
Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Match-Lighting Main Burners

IMPORTANT: When match lighting the barbecue use the control knob closest to the match lighting hole.

Repeat steps 1 to 4 of "Lighting the Main Burners" on page 6.

5. To match light: push in and turn the far left burner control knob counter clockwise to the "MAX" position.
6. Immediately strike a match or use a butane lighter and position through the lighting hole on the left side of the burner box. The burner should light.
7. To light the other burners, press in and turn the nearest control knob. The flame will track around the burner and light via the carryover tubes. Allow the grill to preheat with the grill lid closed for 10-15 minutes before cooking.



Model may not be exactly as shown.

Lighting the SIDE BURNER (if applicable)

Before operating the side burner, you must first open the side burner lid.

After using the side burner, wait until the unit is completely cool before closing the side burner lid.

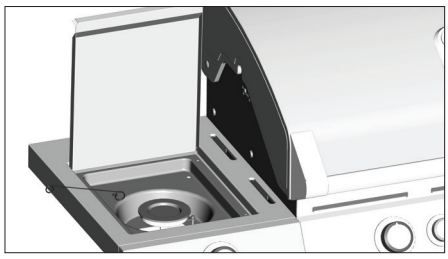
1. Open the side burner lid.
2. Confirm that all burner control knobs are in the "OFF" position before opening the gas supply.
3. Turn on the gas supply valve at the tank (1 to 2 turns) or turn on the main gas supply valve.
4. Turn the burner control knob to the "MAX" position (ϟ). Wait 5 seconds.
5. Immediately press the igniter button. You will hear rapid clicks. Repeat if necessary.

⚠ CAUTION:

If side burner fails to light, immediately turn burner control knob "OFF" and wait 5 minutes before re-lighting with a match.

Match lighting the SIDE BURNER (if applicable)

1. Open lid. Turn "OFF" all control knobs. Ensure LP cylinder is closed.
2. Turn on the gas supply valve at the tank (1 to 2 turns), or turn on the main gas supply valve.
3. Turn the side burner control knob to the "MAX" position (ϟ). Wait 5 seconds.
4. Insert a lit match or a butane lighter under the side burner grate.



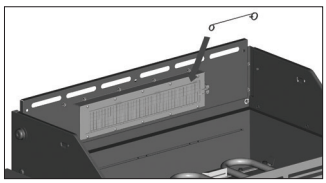
Model may not be exactly as shown.

⚠ CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls "OFF", wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn controls and gas source "OFF" when not in use.

Lighting the ROTISSERIE BURNER (if applicable)

1. Open the BBQ lid.
2. Ensure all control knobs in the "OFF" position before opening the gas supply.
3. Turn on the gas supply valve at the tank (1 to 2 turns), or turn on the main gas supply valve.
4. Turn the Rotisserie burner knob to the "MAX" position (ϟ). Wait 5 seconds.
5. Press and hold the ELECTRONIC IGNITER button.



Model may not be exactly as shown.

⚠ CAUTION:

If rotisserie burner fails to light, immediately turn burner control knob "OFF" and wait 5 minutes before re-lighting with a match.

Match lighting the Rotisserie Burner (if applicable)

Repeat steps 1 through 4 of the "Lighting the Rotisserie Burner".

4. Insert a lit match or a butane lighter into the match lighting hole located next to the Rotisserie Burner electrode.
5. Push in and turn the Rotisserie Burner control knob counter clockwise to the "MAX" (Ignite) position. The Rotisserie Burner should light.

Lighting the INFRARED Burner (if applicable)

1. Open the INFRARED Side Burner lid. Ensure all control knobs are in the "OFF" position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns), or turn on the main gas supply valve.
3. Turn the INFRARED burner control knob to the "MAX" position.
   Wait 5 seconds
4. Press and hold the ELECTRONIC IGNITER button.
5. If the INFRARED burner does NOT light, turn the knob to "OFF". Turn off the LP or NG gas supply and wait 5 minutes before repeating the lighting procedure.
6. If the INFRARED burner still does not light follow the match lighting procedure for the INFRARED burner.

⚠ CAUTION:

If the infrared burner fails to light, immediately turn burner control knob "OFF" and wait 5 minutes before re-lighting with a match.

Match lighting the INFRARED burner (if applicable)

1. Open the lid for the INFRARED side burner. Ensure all Control knobs are in the "OFF" position before opening the gas supply.
2. Turn on the gas supply valve at the tank (1 to 2 turns), or turn on the main gas supply valve.
3. Place a lit match or a butane lighter directly beside the INFRARED burner electrode.
4. Turn the INFRARED burner control knob to the "MAX" position. Be sure the burner lights and stays lit.

⚠ ATTENTION

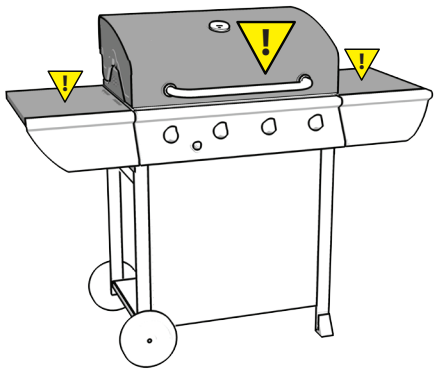
Always preheat barbecue before starting to cook. Light all burners and adjust them to the "MAX" position with the lid closed, until the desired temperature is reached. Following preheat, adjust the controls to low/ medium setting for most cooking requirements.

Turning Grill Off

1. Turn all control knobs to the "OFF" position.
2. Turn LP cylinder off by turning hand-wheel clockwise to a full stop or turn off the natural gas supply valve.

⚠ WARNING

If the heat output is too low, the "Flow Limiting" feature may have been activated by a gas leak or improper lighting procedure. If so, turn "OFF" all control knobs and cylinder valve, and perform a "Leak Test". If there are no leaks, perform a complete regulator "Flow Limiting Device" reset.



- **CAUTION!**
- **AVOID BURNS!**
- **DO NOT TOUCH WHEN BBQ IS IN USE!**
- **EXTREMELY HOT SURFACE!**

**** SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.***

Grilling Tips

- Create an improved, non-stick cooking surface by coating all cooking grates with vegetable shortening or cooking oil before preheating.
- To reduce flare up's keep the BBQ clean, cook lean cuts of meat, trim excess fat and avoid cooking over very "MAX" temperatures.
- Always preheat the appliance on "MAX" to desired temperature, before adding food.
- Always ensure that the temperature is adjusted following preheat. "MAX" is intended for fast pre-heating of the appliance, searing steaks and other cuts of meat.
- Medium and low heat is intended for most grilling, baking and roasting
- Never pierce meat with a fork
- Turn foods infrequently. Turn foods only once, halfway through cooking time.
- Do not add salts to meat until 15 minutes before grilling as it may reduce the "juiciness" of the meat
- Do not place frozen meats on the BBQ cooking grates as this will permanently damage the cooking surface. Thaw at room temperature or in a fridge.
- When basting foods wait until approximately half way through the cooking cycle before adding sauces.
- Always cook with lid down to preserve BBQ temperature.
- **After every use, allow BBQ to cool, empty grease pan, wipe outside surfaces with a suitable cleaner, dry and protect surfaces with a grill cover.**

⚠ ATTENTION

Cooking grates must be seasoned before first use. Refer to the instructions on p. 16. For best results use vegetable shortening.

General Side Burner Tips (if applicable)

Your side burner will boil, sauté, stir fry and warm with ease.

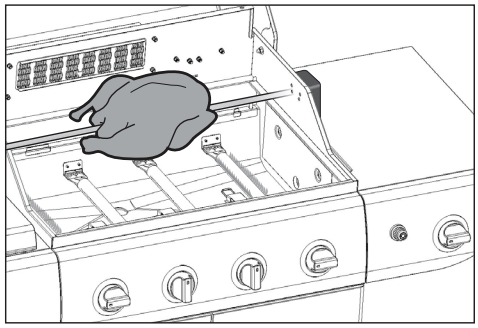
- For best results preheat your side burner for 10-15 minutes on "MAX".
- When boiling water or warming foods always ensure that you are using a covered pot or wok.
- Ensure that your gas barbecue is positioned away from high winds or cold air as this will adversely affect your side burner preheating and cooking performance.
- Your 10,000-13,000 BTU side burner will take longer to preheat and cook than your indoor range.
- Remove all food residue and dirt on burner surface.
- Inspect and clean your side burner orifice periodically and confirm that it is clear of food residue, cobwebs or other insect debris that may cause a FLASH FIRE.

General Stainless Steel Rotisserie Burner Tips (if applicable)

Your Rotisserie burner delivers the succulent self-basted flavours of chicken, duck, pork, beef or lamb roasts that only rotisserie cooking can achieve.

This gas barbecue has an 8,500 BTU Stainless steel Rotisserie rear burner. For best cooking results follow these tips:

- Ensure that the BBQ lid remains closed during cooking to help maintain internal grill temperature
- Use the far left and far right burners, in addition to the Rotisserie burner for true convection style cooking and for optimal results.
- Use a Rotisserie Kit recommended for your model, and follow all assembly and usage instructions



- For best results always use meat that has been thawed overnight in the fridge or at room temperature.
- Tie the poultry or meat with a string to keep the shape uniform all around. If the meat is too heavy or irregular it may not rotate well. Cook by indirect method instead.
- Remove from spit and insert rod lengthwise through the meat and fasten with forks.
- Tighten screws with pliers as they tend to loosen during turning process.
- Remove the warming rack prior to use.
- Place the prepared spit rod across the hangers inside the grill.
- Install motor.
- Place a shallow cooking pan underneath meat. Adding water, beer, wine or consommé for added flavour. This dish is used to collect drippings for fast basting and naturally delicious gravy, and keeps your appliance clean.
- Basting liquid should be added as required and should never be allowed to evaporate.
- Always begin by searing meat uncovered on "MAX".

General Infrared Side Burner Tips (if applicable)

- ALWAYS wear protective gloves when using this high intensity infrared side burner.
- ALWAYS keep children, pets and guests away from this side burner when in operation
- The Infrared side burner lid is for STORAGE ONLY. Only close after burner has cooled down.
- Your infrared side burner includes a versatile pot and wok burner grate. Always position the accessory needed first, before lighting the infrared zone side burner.
- Never place frozen foods on cooking griddle. Always thaw in fridge or at room temperature prior to cooking.
- This infrared side burner is temperature adjustable. Only use the "MAX" setting for preheating (only 2 minutes), or for searing foods.
- Avoid overcooking foods by using the temperature setting that best describes the foods you are cooking.
- Due to the intense heat of the infrared burner, food left unattended over burners will burn quickly.
- Avoid Flash Fires by routinely inspecting and cleaning the infrared side burner Venturi tube of all debris.
- Fry – Should be used when cooking with a Wok topper. Ensure that a lid or splatter screen is used to protect against grease splatter.
- Sear - Use the grill surface side of topper for all steaks and seafood that you wish to sear. Always reduce temperatures when desired sear marks have been achieved.

PERFORMANCE

Regulator Flow Limiting Device

If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

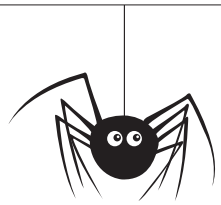
Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the "OFF" position, Open the BBQ lid
2. Disconnect the hose and regulator from the Propane tank
3. Turn all BBQ control knobs to the "MAX" position
4. Let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate
5. Turn all BBQ control knobs back to the "OFF" position
6. With the BBQ lid still OPEN, reconnect the hose and regulator to the propane tank- Do not cross thread the connection. Hand-tighten only.
7. Check all hose connections to ensure that a positive seal has been made. Leak test.
8. Slowly turn ON the propane gas supply, ¼ to ½ a turn.
9. **Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).**

10. Turn the selected burner control knob, to the "MAX" position
11. Press the Electronic ignition button, or use the match and match holder, or a BBQ lighter to ignite the selected burner.

Avoid activating the Flow Limiting Feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.

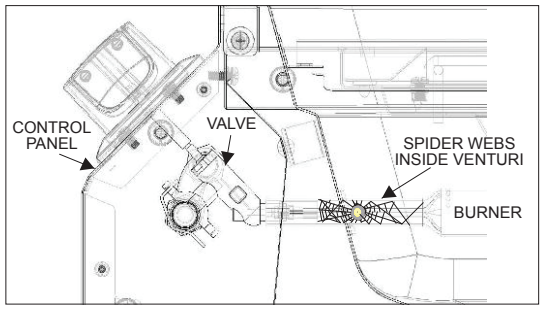
FLASH FIRES



Spiders and insects are attracted to the smell of propane and natural gas, and often build nests inside your BBQ's burners, which is the root cause of a FLASH BACK FIRE. Lighting your burners without first checking and cleaning out the venturi tubes, burner ports, and the inside of burners can lead to a serious flash-back fire resulting in damage to the BBQ, property and/ or personal injury.

Characteristics of a Flash Fire

- Hot or melting control knobs
- Burners may burn with large yellow flames
- Burners may not light
- A fire burning outside of the burner box, usually visible behind or under the control panel



Prevent Flash Fires by:

- Remove burners to clean and check for blockages – perform burner safety and maintenance checks

GREASE FIRES

Characteristics of a Grease Fire

- A fire burning inside the BBQ burner box- may become uncontrollable if not monitored
- Usually accompanied by high flames, a lot of smoke and black soot
- May cause charring on the interior of BBQ lid, lid side panels (inside and outside), may damage temperature gauge, cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

Prevent Grease Fires by:

- Removing grease build-up on key parts such as flame tamers, cooking grates, and burner box.
- Frequently cleaning the grease collection plate and grease cup
- Always reducing cooking temperature to "MED" or "MIN" heat, following PREHEAT.
- Burning off build-up on the cooking grates and heat plates after each use

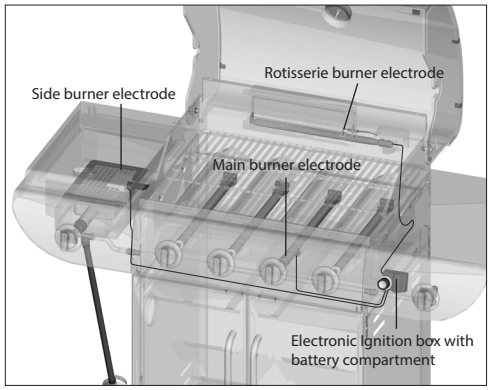
FOR YOUR SAFETY

- **DO NOT** throw water on a grease fire
- **DO** make sure that you follow all safety checks, maintenance procedures and instructions outlined in this manual before operating the BBQ
- **DO** protect your family and home by performing regular cleaning and maintenance of key BBQ parts including burners, flame tamers, grease tray and cooking grates.
- **DO keep baking soda handy to extinguish a fire**

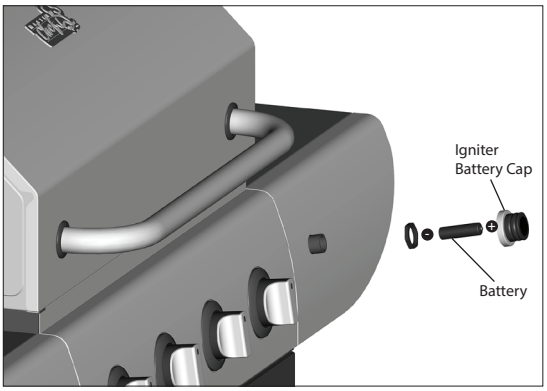
Resolving IGNITER Performance Issues

If you are having difficulty with your **BBQ's Electronic Ignition** a quick visual inspection of the following will help to identify the cause:

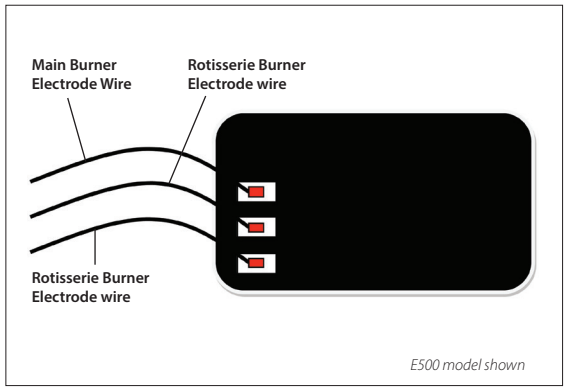
1. Check to ensure that all Electrode(s) spark when the igniter button is pressed.
2. Replace battery. Ensure battery is installed correctly
3. Check battery igniter cap for proper threading
4. Check for un-plugged electrode wires or ground wire.
5. Check wires for damage including tears or breaks
6. Check electrode for cracks in the porcelain insulator
7. Check for damage to Electronic Igniter Box.



When the ignition button is pressed, a rapid clicking sound accompanied by a spark should be visible at all electrodes. If a spark is not visible, check the electrode connection to the Electronic ignition box.



Replace the battery. Open the Lid. Press Ignition button and listen for rapid clicks.



If a "spark" is not visible at the electrode and burner connection:

- Locate the Electronic Ignition box, check all wire connections.
- Disconnect the corresponding electrode wire and reconnect by pushing the wire in tightly at the connection point.
- If the electrode still does not spark, but a spark and sound can be heard at the other Ignition points, replace the faulty electrode wire.

Note: All main burner, side burner and rotisserie burner connection points are the same.

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	• Positive connection has not been made between the tank and the regulator. • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 11. • Burners are not properly seated over valve orifices • Low or out of propane • Gas supply valve is turned off
Burners will not light with the igniter (No spark)	• Ignition battery is dead or corroded • Loose Electrode Wires • Broken electrode – ceramic casing around electrode damaged • Faulty Electronic Ignition box
Fire at control knob and control panel = Flash Fire	• Blockage inside of burner – flash-back fire • Burner is improperly seated over gas jet
Yellow smokey flames/ gas odour can be smelled	• Blockage inside of burner – check for spider/spider web

<table>
<tr><th>PROBLEM</th><th>IDENTIFYING THE CAUSE:</th></tr>
<tr><td>Flame blows out on MIN</td><td>• High Wind condition – Adjust BBQ to shield from wind
• Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 11.
• Low or out of propane
• Burner improperly seated on gas jet
• NATURAL GAS MODELS: Installation issues. See Natural Gas Hook-Ups and Warnings on page 7, flow limiting device reset page 7.
• Not using the Natural Gas Hose supplied with this BBQ.</td></tr>
<tr><td>Low heat generated with knob in “MAX” position</td><td>• Make certain the problem is isolated to only one burner. If it appears so, the burner and/or burner tubes are blocked
• Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 11.
• Check for a bent or kinked fuel hose
• Pre-heat with the lid closed for 15 minutes. In colder temperatures preheat for longer periods.</td></tr>
<tr><td>Low Heat/ Natural Gas Models</td><td>• Not using the Natural Gas Hose supplied with this BBQ.
• Gas pressure is affected by the length and piping size of the gas line from the home. Follow the recommendations in the chart below. See natural gas hook-ups and warnings on page 7,) flow limiting device reset page 7.
<table>
<tr><th colspan="2">From Home to BBQ</th></tr>
<tr><td>Up to 25’</td><td>3/8” diameter</td></tr>
<tr><td>26-50’</td><td>1/2” diameter</td></tr>
<tr><td>51- 100’</td><td>2/3” of run 3/4 “ or 1/3” of run 1/2 “</td></tr>
</table></td></tr>
<tr><td>Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)</td><td>• Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 11.
• NATURAL GAS MODELS: Installation issues. See Natural Gas Hook-Ups and Warnings on page 7, flow limiting device reset page 7.
• Not using the Natural Gas Hose supplied with this BBQ.</td></tr>
<tr><td>Too much heat/ Excessive flare up</td><td>• Cooking on the “MAX” setting, without adjusting temperature control
• Grease build-up around burner system causing overheating
• Grease collection plate and grease cup need to be cleaned
• Hood open when grilling</td></tr>
<tr><td>Inside of lid is peeling- like paint peeling</td><td>• The interior lid is Aluminum not painted. Baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly.</td></tr>
<tr><td>Decreasing heat, “popping sound”</td><td>• Out of Propane
• Burner and/or burner tubes are blocked</td></tr>
<tr><td>Humming noise from Regulator</td><td>• Cylinder valve opened too quickly</td></tr>
<tr><td>Melting gas supply hose</td><td>• Poor ventilation caused by in-appropriate clearance at the sides and rear of the BBQ.
• Overheating caused by high cooking temperatures and grease build-up.
• Your BBQ’s Gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240°F and 300 °F, by melting the supply hose and essentially disconnecting from the LP cylinder.</td></tr>
</table>

CLEANING AND MAINTENANCE

Cleaning and maintaining your barbecue ensures your families safety, optimal parts performance, and a long life for your barbecue. Perform at the start of the season, and at least twice in-season, more if the barbecue is being used frequently or year-round.

If you are experiencing any of the following performance or safety issues including but not limited to: 1) BBQ not reaching temperature potential, 2) yellow burner flames, 3) you smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, TURN "OFF" YOUR GRILL immediately and perform the 30 minute maintenance regime shown below.

30 Minute BBQ Maintenance

The 30 Minute BBQ Maintenance should be performed at the beginning of the season before removing the BBQ from storage, and at least twice during the BBQ season (more if the BBQ is being used frequently and/or year-round).

1. Clean BBQ grill housing and lid
2. Remove and clean the burners, flame tamers, cooking grates, warming rack and grease tray
3. Re-assemble all parts removed and ensure proper placement
4. Perform leak test and safety check on all connections

BBQ Housing and Lid

- Always ensure that the BBQ is cool prior to cleaning.
- Remove the warming rack, cooking grates, flame tamers, and burners.
- Use a plastic scraper to remove build-up, food residue and ashes inside the BBQ housing and lid.
- If necessary, wash the inside of the BBQ burner box with a detergent and water solution. Always rinse and dry thoroughly before re-installing parts. To restore luster to parts wipe with a cloth dipped in cooking oil.

Flame Tamers (Heat Distribution Plates)

- Always perform regular maintenance on your flame tamers to remove all debris. Do not allow fats, salty and acidic drippings from marinades to accumulate on your flame tamers.
- Remove and clean heat plates every other time you BBQ or more frequently if cooking for a large group of people.
- Using a grill brush, brush away any buildup from flame tamers. Clean away all remaining debris with mild soap and warm water. Dry thoroughly.
- If your BBQ is being stored outdoors you should clean, remove, and store your flame tamers along with your cooking grates, burners, and igniter battery indoors.
- Avoid moisture and corrosive agents from settling on the surface.

Failure to do all of the above will lead to rapid deterioration of this part. Without removing all heat plates and inspecting them you may not realize the degree of deterioration caused. Following all instructions within this document will ensure a long life for this part and the best performance of your BBQ.

Cleaning the Grease Cup and Grease Tray

- The grease cup and grease tray are located below the burner box of the appliance and is accessible from the rear of the BBQ. It will catch any grease dripping, and food residue that is not burnt off during cooking.
- Always wait for grease to cool before removing the grease cup or collection tray.
- The grease cup and collection tray should be emptied regularly to prevent possible flare ups, spillage or grease fires.

Cleaning Burners and Venturi Tubes

1. Remove the cooking grates and flame tamers to reveal the burners.
2. To remove burner you must first remove the hardware used to assemble the burner into the burner box. (WD40 may be used on difficult to remove hardware)
3. Remove the burners
4. Brush the outer parts of the burner using a wire or brass bristled brush.
5. Using a flexible wire, open paper clip, or a drill bit, probe each port hole to clear it of grime and rust.

⚠ CAUTION:

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner port holes.

6. Using a Venturi brush, or bottle cleaning brush, clean the interior of the burner. Special care should be taken to make sure the brush passes through the entire burner interior.
7. Lightly tap the Burner to remove any residue that has been dislodged from the ports and tube. Compressed air can be used to flush out any debris.
8. Visually check the gas jets at the end of each of the valves, for dirt, dust and spider webs. Clean them if necessary.
9. Re-install burners using hardware removed. Ensure that the Burners are installed correctly with Venturi tubes seated correctly over valve gas jet, and firmly in place.
10. Re-install flame tamers and cooking grates

Cleaning and Maintenance of the INFRARED BURNER (if applicable)

- Due to the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove buildup, operate the infrared burner for an additional 5 minutes on "MAX".
- Avoid impact with hard objects.
- Avoid water damage and other liquids.
- Do not throw water into the grill to douse a flame or control flare ups.
- Do not attempt to operate the infrared burner in open air while raining.
- If ceramic appears to be wet, remove the burner from the grill. Turn upside down to drain the excess water. Bring indoors and dry thoroughly.
- Impaired ventilation of hot air from the Infrared burner: In order for the burners to function properly, hot air must have a way to escape. If the hot air is not allowed to escape, the burners may become deprived of oxygen, causing them to back flash.

Cleaning PORCELAIN CAST IRON COOKING GRATES

Tips:

- Always protect cooking grates against RUST/ CORROSION, water, humidity, and moisture damage by following the seasoning steps outlined below.
- Prior to preheating the BBQ, remove all build up from cooking grates using a grill brush.
- Prep cooking grates with a light coating of vegetable shortening or cooking oil.

How to season PORCELAIN CAST IRON COOKING GRATES

1. Remove cooking grates from BBQ and brush away all loose, or chipping porcelain and grease build-up, using a BBQ brush
2. Wash cooking grates with soap and water.
3. Rinse and dry thoroughly with paper towels.
   Important: Never soak or let soapy water sit on the grates for any length of time.
4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. Place cooking grates in either your conventional oven, on a cookie sheet, or in your BBQ for up to 20 minutes at 250-300 to complete the seasoning process. Time may vary depending on cooking appliance.
6. Once completed, the cooking grates must be allowed to cool down before use.

Caring for PORCELAIN COATED COOKING GRATES

⚠ ATTENTION

When cleaning porcelain cooking grates special care must be taken. Although porcelain is a very hard material, it can be easily damaged if handled incorrectly.

The following tips will help you get a long life from the porcelain coating;

1. Handle your porcelain coated grates with care. The material is very brittle. Banging them around, hitting them with metal utensils or other hard objects, and bending are a few things that should be avoided.

   IMPORTANT: Following any cleaning and maintenance, cooking grates MUST be coated with a quality cooking oil including; vegetable oil or vegetable shortening. Do not use olive oil as it burns off at high temperatures
2. Carefully remove the cooking grates.
3. Using a wash cloth with hot water and dish soap, scrub the grease and food particles off as best you can. If cleaned regularly, most of the residue will come off easily. *Note: High temperature grilling will cause the food to adhere more tightly. If this is the case, soak a large towel in the hot water and lay it over the grate. Let it sit for a half-hour or so, and then scrub it with the wash cloth.*
4. Use a plastic scrubber and soapy water when a deeper clean is required. Don't use a scrubber that is abrasive. Harsh, abrasive cleansers will scuff up the porcelain, and destroy the non-stick properties.
5. Rinse the grate with clean water and dry it with a clean towel. Place it back into your grill.
6. Before heating up the grill for the next cookout, coat the surface with vegetable shortening for added protection and non-stick benefits.

Cleaning STAINLESS STEEL parts

To protect the appearance and integrity of Stainless Steel surfaces, routine cleaning is essential. Contaminants vary greatly in their effect on appearance, corrosivity and ease of removal. Identify the contaminant or experiment with various cleaners in order to resolve issues including the removal of free-iron contamination. It is impossible to wear out the stainless steel by excessive cleaning. But is possible to damage the stainless steel components and damage the corrosion resistance using products **NOT** made for a **Stainless Steel outdoor appliance.**

Cleaning Stainless steel Surfaces:

- Ensure that all stainless steel surfaces are wiped down frequently with a basic vinegar and water solution. If there are other cleaners being used ensure that they are specifically for Stainless Steel OUTDOOR USE. Regardless of instructions all cleaners must be rinsed off and dried with a soft cloth.
- Most cleaners may have corrosive agents and MUST be rinsed off and the surface dried thoroughly.
- Always find a small and inconspicuous spot to test cleansers before cleaning the entire BBQ.
- Ordinary carbon steel brushes or steel wool MUST NOT be used to clean stainless steel. They will scratch the finish and leave particles embedded on the surface that will corrode.

- Your Master Chef® BBQ uses both Stainless steel 430 and Silver powder coated paint. To clean and maintain your BBQ's surfaces DO NOT use any chemical cleaners, as they may strip and cause permanent damage to the painted surfaces. Master Chef® BBQ's only recommend using a 50/50 mixture of vinegar and water for removing surface dirt and contamination, and a dry soft cloth for polishing. Micro fiber clothes are highly recommended.

STORING YOUR BBQ

To avoid BBQ deterioration and degradation of parts, please perform the following tasks, prior to storing your BBQ for the season.

- Remove and clean all BBQ components as outlined in the care and maintenance section of this manual
- If storing unit away for the winter, or for a prolonged period of time, remove your cooking grates, flame tamers, burners and the ignition battery and store indoors. Removing and storing parts indoors will help avoid moisture damage and corrosion.
- Be sure to wrap your cooking grates, heat plates, and burners in towels when not in use, storing in a dry area, or season and wrap in news paper, storing indoors.
- **If storing the BBQ indoors:** the propane cylinder MUST be removed. The propane cylinder MUST always be stored outdoors, in a well ventilated area. When storing your BBQ in a garage, you should place a piece of cardboard underneath your BBQ to protect it from premature corrosion.
- **If storing the BBQ outdoors:** the propane cylinder valve must be turned off. Cover the barbecue. DO NOT under any circumstances store the barbecue in the garage or near any heat source. Use a BBQ cover to help protect your BBQ from the direct environment (i.e. Rain, snow, animal droppings, etc.). However, please keep in mind that this will not protect your BBQ from moisture, condensation, and other corrosive agents. Routine cleaning is necessary.

⚠ ATTENTION

To avoid barbecue deterioation and degradation of parts, follow all maintenance and storage instructions. Take immediate action to clean and perform maintenance on any parts showing signs of weathering or corrosion.

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located either on the cart side panel, the upper rear panel of your BBQ, or on the rating plate. You can also find the serial number on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

Call the Master Chef® Customer Care Hotline 1-855-453-2150
HOURS: 10AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the Master Chef® Customer Care Hotline 1-855-453-2150
2. ***Do not return to the store for replacement of damaged or defective parts.*** **Master Chef® Customer Care** will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Loss or Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting **Master Chef® Customer Care** immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your BBQ online at www.masterchefbbqs.com

LIMITED Warranty:

Trileaf Distributions® , hereby warrants to the ORIGINAL PURCHASER of this Master Chef® Barbecue that it will be free of defects in workmanship, for a Limited 1 year from the date of purchase, as follows:

Please see Limitations and Exclusions section on the following page.

Limited 1 Year:
All parts

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary. For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose/ valve/ regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

BATTERY DISPOSAL

Always dispose of used batteries according to local regulation.

LIMITATION AND EXCLUSIONS

Trileaf Distributions® has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®
9. Visit www.masterchefbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distributions® excludes from its warranty the following:

a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

To ensure your satisfaction
And for follow-up service, register your grill online at:
www.masterchefbbqs.com

Trileaf Distribution Trifeuil
Toronto, Canada
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